

SPICED CUSTARD, CASHEW AND APPLE



0 made it | 0 reviews



Claire Van Vuuren



Mitchell Grady

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

SPICED CUSTARD, CASHEW AND APPLE

Anglaise Mix

- 500g coconut cream
- 100g egg yolk

Spiced Custard (Wattalapan)

- 500ml coconut cream
- 200g palm sugar
- 2 tsp nutmeg
- 1 tsp cardamom
- 15g agar-agar

Apple Salad



- 1 apple, sliced
- 20ml sugar syrup

Methods and Directions

SPICED CUSTARD, CASHEW AND APPLE

Anglaise Mix

- Cook coconut cream and yolk as you would Anglaise.
- Cool. Set aside.

Spiced Custard (Wattalapan)

- Bring ingredients to the boil, whisking with great vigour to dissolve agar.
- Strain onto Anglaise mix and place in fridge till set.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 03/04/2025